GOURMET RECIPES

Spaghetti with Tofu and Curry

An interesting twist on spaghetti with curry sauce and tofu

March 1, 2013

DIETARY CONSIDERATION
VEGAN

SERVES FOR
4

TOTAL TIME
0 HR 40 MIN

Preparation

Dice the tofu and drain on paper towel. Put the noodles into a bowl and soak in lukewarm water. Heat the oil and brown the tofu on all sides for 2-3 minutes.

Add the coconut milk. Halve the chilis,

INGREDIENTS

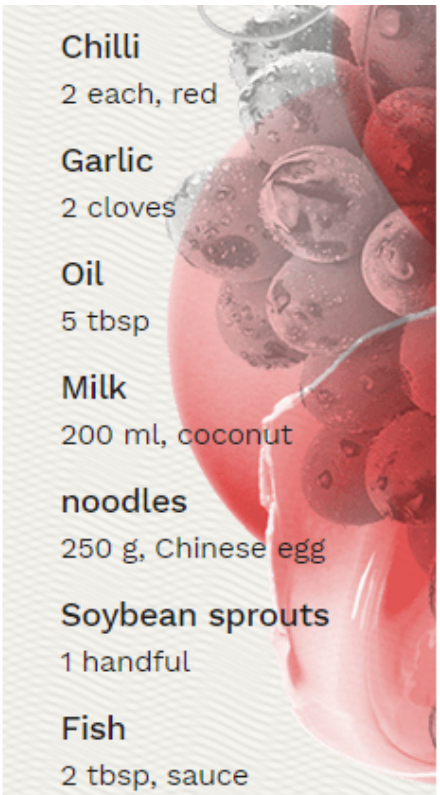
Tofu
400 g, smoked, plain

Pepper
1 tbsp

curry
2 tbsp, powder

remove the seeds, wash and cut into pieces. Peel and finely chop the garlic. Add both to the pan with the spices and bring to a boil. Drain the noodles, break into smaller pieces if necessary and add to the pan.

Cook gently in the hot sauce for 3-4 minutes, until done. Mix in the soybean sprouts and warm in the sauce. Add soy sauce, vinegar, sugar and fish sauce to taste. Divide between 4 small bowls and serve hot.



Chilli
2 each, red

Garlic
2 cloves

Oil
5 tbsp

Milk
200 ml, coconut

noodles
250 g, Chinese egg

Soybean sprouts
1 handful

Fish
2 tbsp, sauce

Soy sauce
2 tbsp

Vinegar
1 tbsp

sugar
1 tbsp

RELATED

COOKING TIPS

Pasta frittata with rocket

COOKING TIPS

Fish Baked in Salt Crust with Lemon and Thyme

GOURMET RECIPES

Salt crusted beetroot, caviar recipe by Mauro Colagreco

SEARCH RECIPES

By top chef's name, ingredient or type of dish

OR

BROWSE BY CATEGORY →

GOURMET RECIPES

Japanese Seafood Stew

NEXT RECIPE

FINEDINING LOVERS
BY S.PELLEGRINO & ACQUA PANNA